FABIO OBERTO

Barolo DOCG Perno

A wine with quite pronounced and intense color and hues, stable over time. Bouquet always very broad, intense and persistent.
Great vinous sensations are alternated with notes of ripe fruit, noble woods, spices and licorice.
On the palate great sensation of warmth; acids and tannins always very evident but turning to sweet, very long final aromatic persistence.
It is a great wine for long aging.
Recommended for all those who like wines with great personality, elegance and refinement. This Barolo is especially suited to tenacious and stubborn people who are able to wait a few years before opening the bottle because only at that time will the wine express itself at its best.
Recommended pairings: excellent with roasts, game.

94 PTS.
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Vine: Nebbiolo
Denomination: Barolo Classification: DOCG
Country/Region: Piedmont Vintage: 2019
Alcohol content: 14.5
Residual sugar: 0.34
Number of bottles produced: 6,500

Method: Destemming crushing, vinification with fermentation in temperature-controlled stainless steel tanks with long submerged cap maceration for 4 to 7 weeks, depending on the vintage. Natural malolactic fermentation at a temperature of 20°C. Storage in stainless steel for 2/4 months
Aging: Aging 24 months in large Slavonian oak barrels Aging 4/6 months in stainless steel and minimum 6 months in bottle
Age of barrels: 5 years old
Barrel type: Large barrel
Type of wood: Slavonian
Roasting level: Low
Percentage of new barrels: zero
Time in wood: 24 months
Minimum time in bottle: 6 months